



A GROUP DINING CONCEPT

90pp for groups of 17 guests or more.
Select three main dishes from across the land, sea or earth for your guests to choose from, and one dessert for all to enjoy.
All snacks and sides are served in a sharing style.

SNACKS

Sharing snacks for the table.

Black Eyed Bean Hummus and Plantain Crisps
Se Ve

Plantain Crisps
Ve

STARTERS

Sharing starters for the table.

Jerk Chicken Wings
Marinated in our signature jerk sauce with jerk mayo.
C E Mu Su

King Prawn Skewers
Marinated in citrus, chilli, tomato and peppers.
Cr

Cream Callaloo Puff
A vol-au-vent filled with callaloo leaves and scotch bonnet infused cream, pepper and onion.
D G V 🌶

Ras El Hanout Lamb Beignet
Slow braised and pulled shoulder of lamb coated in panko breadcrumbs, harissa mayo and salad.
C E G Mu Su

Charred Aubergine Salad
Chickpeas, vine tomatoes, spiced cashew, tahini and harissa dressing.
N Se Su Ve 🌶

FROM THE LAND

Tagine Spiced Lamb Cutlets
Inspired by spices across Africa and charred on charcoal.
C

Beef Mafe
A Senegalese spicy peanut and tomato stew served with beef cheek. Accompanied with fragrant rice.
C F N

Spatchcock Jerk Marinade Poussin
Signature jerk marinade, jerk jus and carrot purée.
C D Su

FROM THE SEA

Shallow Fried Red Snapper
Ghanaian classic red red stew, plantain, tomato confit, black eyed beans and finished with avocado.
C Cr F

Brown Stew with Stone Bass Fillet
This is a classic Jamaican fish stew, slow cooked with modern aesthetic, deep rich aroma, colour and flavours that truly emulates the Caribbean.
C F



FROM THE EARTH

Ghanaian Classic Red Red Stew with Whole Plantain

Finished with tomato confit and black-eyed beans.

C Ve

Wild Mushroom Suya

Roasted carrots, baby courgette with red wine jus.

G N Su Ve 🍷

SIDES

Sharing sides for the table.

Jollof Rice

Ve

Fried Plantain

Ve

Roasted Corn

Ve

Okra Fritter

G Ve

DESSERTS

Coquito Cheesecake

Creamy coquito coconut and cinnamon cheesecake topped with a coquito rum glaze.

D G Su V

Pear and Ginger Crumble

With vanilla bean custard.

D E G

Chocolate Mousse Cake

With mango and raspberry.

D E G V

Mango Sorbet

Ve

Coconut Sorbet

Ve

Allergens and dietary requirements:

Celery Crustaceans Dairy Eggs Fish Gluten Lupin Molluscs Mustard Nuts Sesame Shellfish Soy Sulphates Vegan Vegetarian

We gladly accommodate guests with food allergies, intolerances and dietary requirements e.g. vegetarian, vegan, pregnancy and more. Simply let us know and we will be happy to assist you in selecting alternative dishes for these guests.

A 15% Service Charge that is shared with all the team is added to your bill, discretionary for groups of up to 8 guests.